





SIZE
0,75 - 1,5 L

RISERVE

VIAFRANCIA BIANCO

Sicilia DOC


A REVOLUTIONARY CRU: "IT CARESSES THE PALATE"
cit. Conte Paolo Marzotto.


 GRAPE VARIETY
Organic Viognier

 ESTATE
Pianetto Estate, Santa Cristina Gela, Palermo (PA).

TERROIR AND ELEVATION
Viognier grows in limestone, medium-textured soils at approx. 650 metres a.s.l.

HARVEST
In August

 VINIFICATION AND MATURATION
After the grapes are quality-selected and picked by hand, the berries are gently pressed. The must gravity-settles in steel tanks, then goes to oak casks for fermentation. Maturation follows, for 9 months sur lie in once- and twice-used oak barrels, then the finest lots are selected and spend an additional time in steel preceding bottling.

 SENSORY PROFILE
Our Viafrancia offers an appealing straw yellow colour, then elegant fragrances of tropical fruit and light-coloured spices enlivened with subtle notes of pineapple, guava, and vanilla. It is both crisp and velvety on the palate, and concludes on a note of elegance classic to this grape variety.

PAIRINGS
Enjoy paired with herbed salmon au gratin and with lighter dishes of poultry and veal.

 SERVING TEMPERATURE
7°C